

MARLEY SPOON



Pan-Roasted Pork Cutlets & Potatoes

with Cilantro-Almond Vinaigrette



20-30min



2 Servings

This dish is inspired by an Argentinian method of brushing meat with brine while cooking. We changed it up by turning the brine into a flavorful post-marinate for quick-cooking pork. It imparts a ton of flavor with little effort. This dish will make you feel like you're eating in a restaurant but from the comfort of your own home!

What we send

- 2 potatoes
- ½ lb green beans
- 1 shallot
- ¼ oz fresh cilantro
- 1 oz salted almonds ¹⁵
- 10 oz pkg pork tenderloin

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar

Tools

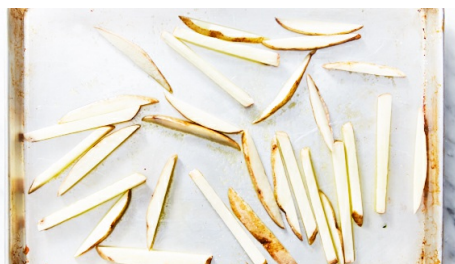
- rimmed baking sheet
- meat mallet (or heavy skillet)
- large skillet

Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 41g, Carbs 60g, Protein 48g



1. Roast potatoes

Preheat oven to 450°F with a rack in the top position. Scrub **potatoes**, then halve lengthwise. Cut each half into ¼-inch thick planks, then stack planks and cut into ¼-inch thick sticks. Place on a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast potatoes on the top oven rack until golden, 15-20 minutes.



4. Broil vegetables

Scatter **green beans** on top of **potatoes** and continue roasting on top oven rack until green beans start to become tender, about 5 minutes. Switch oven to broil. Broil until beans and potatoes are charred in spots, about 3 minutes (watch closely as broilers vary).



2. Prep ingredients

While **potatoes** roast, trim stem ends from **green beans**. In a large bowl, toss green beans with **1 teaspoon oil** and season with **salt** and **pepper**. Finely chop **2 tablespoons shallot**. Chop **cilantro leaves and stems**. Coarsely chop **almonds**.



5. Start vinaigrette

In a medium bowl, whisk to combine **2 tablespoons vinegar**, **chopped shallots** and **cilantro**, **3 tablespoons water**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



3. Prep & cook pork

Pat **pork** dry. Cut each piece lengthwise, slicing halfway through; open up like a book and place between sheets of plastic wrap. Use meat mallet or heavy skillet to pound to an even ½-inch thickness. Season cutlets all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add pork and cook until browned and cooked through, 2-3 minutes per side.



6. Finish & serve

Remove **pork** from skillet and dip each one into **vinaigrette**, turning to coat, then transfer to plates. Add **chopped almonds** to dressing. Serve **pork cutlets** with **potatoes** and **green beans** alongside, and drizzle **cilantro-almond vinaigrette** all over. Enjoy!